

wherein said mineral-rich or mineral-enriched yeast provides a nutrient source for said fermentation.--

--21. The method of claim 20, wherein said mineral-rich or mineral-enriched yeast is selected from the group consisting of the *Saccharomyces* genus and the *Kluyveromyces* genus.--

--22. The method of claims 20 or 21, wherein said mineral-rich or mineral-enriched yeast is obtained by adding 1,000 to 200,000 ppm of a salt of a mineral to a live culture of a yeast, wherein said ppm is measured relative to the dry weight of said yeast, at a temperature of 4°C to 40°C, and at a pH of between 3.5 to 7.0, for a time of 1 hour to 24 hours, wherein said yeast incorporates said mineral.--

--23. The method of claim 22, wherein said temperature is from 25°C to 32°C.--

--24. The method of claim 22, wherein said pH is from 4.6 to 6.6.--

--25. The method of claim 22, wherein said time is from 2 hours to 16 hours.--

--26. The method of claim 22, wherein said salt is selected from the group consisting of acetate, caprylate, carbonate, chloride, chromate, gluconate, iodate, lactate, oleate, oxide, perchlorate, peroxide, phosphate, salicylate, sulphate, sulphide, tartarate, and valerate.--

--27. The method of claim 22, wherein said yeast incorporates said mineral by absorption, adsorption, or both.--

--28. The method of claim 22, wherein said mineral is a metal that is capable of altering the metabolism of said fermentation.--

--29. The method of claim 22, wherein said mineral is selected from the group consisting of zinc, magnesium, and manganese.--

--30. The method of claim 22, wherein the concentration of said mineral in said mineral-rich or mineral-enriched yeast ranges from 1,000 to 200,000 ppm.--

--31. The method of claim 22, wherein said mineral-rich or mineral-enriched yeast is selected from the group consisting of live yeast and dead yeast.--

--32. The method of claim 22, wherein said mineral-rich or mineral-enriched yeast is in a form selected from the group consisting of a dry form, a liquid form, a frozen form, a freeze-dried form, a paste, and a powder.--

--33. The method of claim 22, wherein said mineral-rich or enriched yeast is added directly to at least one step in said fermentation.--

--34. The method of claim 22, wherein said mineral-rich or enriched yeast is added directly to at least one vessel selected from the group consisting of a fermenter, a boiling vessel, any vessel between the two, a fermentation micro-organism-holding vessel, and a fermentation micro-organism propagating vessel.--

--35. The method of claim 22, wherein said yeast is used at such a quantity and/or at such a concentration of said mineral that it leads to an increase of at least 0.05 ppm of the mineral content of the substrate of said fermentation.--

--36. The method of claim 22, wherein said alcoholic fermentation leads to the production of beer.--

--37. The method of claim 22, wherein said alcoholic fermentation is selected from the group consisting of cereal-, fruit-, sugar-, and honey-based fermentation.--

--38. The method of claim 22, wherein said fermentation leads to the production of an alcohol selected from the group consisting of whisky, sake, wine, brandy, cider, fruit wines, mead, rum, tequila, industrial alcohol, and potable alcohol.--

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--39. A fermentation composition comprising a fermentation micro-organism and at least one mineral-rich or mineral-enriched yeast.--

Support for the amendments

Support for the amendment to the specification can be found at page 14, line 10, of the specification as originally filed. The claims have been amended to comply with U.S. claim format and to correct typographical errors. No new matter has been added by these amendments. If there are any charges, or any credits, please apply them to Deposit Account No. 03-2095.

Respectfully submitted,

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